



## Orange Fruit Bits 4.54kg

Product Card # 500511-R2



Polava imported this fruit paste to help you present delicious creations.

*Dawn* Fruit Bits are bake stable fruit pastes with small pieces of real fruit for flavouring batters, icings and cremes.

ADDITIONAL FEATURES	BENEFITS
<b>HIGH QUALITY INGREDIENTS</b>	<i>Made with real fruit and deliver great flavour, colour &amp; texture</i>
<b>VERSATILITY</b>	<i>An easy way to elevate cakes, cupcakes, donuts and muffins</i>
<b>FLAVOURS CUSTOMERS LOVE</b>	<i>Create signature items to delight your customers and grow your sales</i>

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See next page for **HOW TO MAKE Chiffon Creme Cake >>>**

MORE INFO AT [POLAVA.COM.AU](http://POLAVA.COM.AU)

## RECIPE 2

### Chiffon Crème Cake



<b>MAKE UP INSTRUCTIONS</b>	<b>SMALL BATCH</b>	<b>FULL BAG</b>
<i>Richcreme</i> Cake Base (code 500002)	1,000g	22,680g
Whole egg	350g	7,938g
Vegetable Oil	300g	6,804g
Water, cold	225g	5,103g
Egg Whites	175g	3,969g
Granulated Sugar	200g	4,536g
Cream of Tartar	5g	113g
<i>Dawn</i> Orange Fruit Bits	62g	1,406g
<i>Dawn</i> Vanilla Icing (code 500113)		

#### **RECOMMENDED METHOD:**

- Pour whole eggs into mixing bowl then add *Richcreme* Base and blend with paddle for one minute on low speed. Cream for 3 minutes on medium speed.
- Incorporate oil and water gradually over 1 min on low speed.
- Scrape down, blend for 3 minutes on low speed.
- In a separate bowl, whip egg whites, sugar, cream of tartar to a stiff peak.
  - Fold in Fruit Bits by hand.
- **LOAF & RING CAKE** Bake at 177°C to 182°C for 45-50min.
- **MUFFINS** Bake at 190°C to 196°C for 18-22 minutes.
- Finish with a glaze and garnish with Orange Zest.

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